



Teochew Porridge Food Spread

- Porridge/Kway Chap
 - Sweet Potato Porridge
 - Teochew Kway Chap

- Side Dishes (any 14 dishes will be served on rotation basis)
 - Braised Duck in Soya Sauce
 - Braised Beancurd Sticks
 - Braised Tau Pok
 - Braised Mui Chye
 - Braised Salted Vegetables
 - Teochew-style Steamed Fish
 - Minced Pork with Hot Bean Paste
 - Braised Egg
 - Braised Pork Intestine
 - Chye poh omelette
 - Braised Pork Belly
 - Braised Pork Skin
 - Nyonya Chap Cai
 - Braised Pork Trotters
 - Braised Chicken Feet
 - Sautéed Seasonal Vegetables
 - Stir-fried Chicken with Ginger & Onions
 - Fried Ngoh Hiang
 - Sauteed Roasted Pork with Black Pepper
 - Steamed Beancurd with Minced Pork
 - Bittergourd with Black Bean Sauce
 - Kung Pow Chicken

- Condiments
 - Fermented Beancurd with Chilli,
 - Hae Bee Hiam (Sambal Dried Shrimp)
 - Salted Soya
 - Braised Peanuts
 - Vinegar Chilli
 - Chinese Celery
 - Kumquat Oil
 - Salted Duck Eggs
 - Fermented Beans

- Hot Dessert of the Day
- Chef's Choice